



**DOING
SUSTAINABLE
BUSINESS
TOGETHER**

2015 CSR ANNUAL REPORT





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OUR CSR MISSION

As a group of companies, Van Loon Group is part of society. In that capacity, we feel we have a shared responsibility and involvement in the world of tomorrow. This is why we aim for maximum sustainability in meat production, actively implementing corporate social responsibility. Van Loon Group understands that this is a continuous process. Aiming for sustainable entrepreneurship is structurally embedded in our business management.

Van Loon Group*

FOREWORD

The year 2015 is a milestone. This is the year that the companies Brandenburg Culinair, Meat Friends, Slegers Quality Meat Products and Van Loon Vlees decided to enter into a close partnership. The result was the Van Loon Group (VLG). To the VLG companies, sustainability in business is a shared priority. They recognise the importance of corporate social responsibility relating to people, animals and the environment and act accordingly.

This year we worked hard to establish supply chain management ('Chain of Custody') for the entire Group, a process that required clear choices and persistence. I am delighted that we succeeded, enabling us to work on a uniform sustainability policy for the Group. However, we will still retain the five sustainability pillars applied previously in the Van Loon Vlees annual CSR reports: an efficient and sustainable production process, employee well-being and safety, animal welfare, focus on health and supply chain management.

OWN CHAIN AND OWN RAW MATERIALS SUPPLY

We are pleased that we are able to coordinate all the existing activities and improvement plans of the individual Van Loon Group companies, both today and tomorrow. Another fact that certainly helped our ambitions is that Van Loon Vlees already had its own chain and its own raw materials supply. All the pig and cattle farmers were already contracted by Van Loon Vlees, which will now benefit all VLG companies.

SHARING KNOWLEDGE

Over the past few years, extensive knowledge has been developed within Van Loon Vlees relating to health and safety issues, the environment and health, and to how to adequately embed these in business management. Van Loon Vlees actively shared this knowledge with the Group. The other companies benefited from this knowledge, allowing them to raise their sustainability policy to a higher level.

TRANSITION YEAR

Unlike the other Van Loon Group companies, Van Loon Vlees already published an annual CSR report. This report will now pertain to the entire Group where possible, although it will focus more on Van Loon Vlees in this transition year. In 2016, we have coordinated all objectives, ambitions and policies relating to sustainability, clearing this 'obstacle' again.

I am proud of what we have achieved together so far. But of course we are never quite finished. After all, we can always find ways to improve. This is and will remain our motto.

Roland van Loon

Technical Director VLG



VAN LOON GROUP

The meat processing companies Brandenburg Culinaire, Meat Friends, Slegers Quality Meat Products and Van Loon Vlees decided to join forces in Van Loon Group in 2015.

The companies guarantee high quality and safe meat products. Together with our customers, the companies respond to constantly changing consumer demands with appealing meat product concepts (organic, convenience, BBQ animal-friendly).



VAN LOON VLEES

Van Loon Vlees specialises in convenience products for foodservice companies and for industry. It also offers a very wide range of pre-packed products for the international retail market.



BRANDENBURG CULINAIR

Brandenburg Culinaire supplies customised meat product concepts (such as BBQ), culinary products (such as ham or pork tenderloin) and other specialties. In consultation with our customers, we create flavours and packaging that stand out in the stores.



Entrepreneurship & Dedication

MEAT FRIENDS

Meat Friends supplies pre-packed meat products to the retail market. Meat Friends is committed to sustainability in the meat chain. We process beef and pork from our own chain in our cutting plant for other companies in the Group.



SLEEGERS QUALITY MEAT PRODUCTS

Retailers can count on Slegers for a wide range of meat products and meal components. Slegers also supplies meal components to foodservice companies and industry.

SUMMARY

We are pleased to list the key results of Van Loon Group relating to sustainable business management. This is based on our five pillars: efficient and sustainable production, employee well-being and safety, animal welfare, focus on health and supply chain management. Although we are delighted with our resounding results, we also see that targets are not always achieved. This only makes us more determined to try even harder.



EFFICIENT AND SUSTAINABLE PRODUCTION

In early 2015, the steam and thermal boiler at Van Loon Vlees in Best was fitted with two heat recovery units. Heat that was previously expelled is now used to heat water for cleaning activities, thus reducing gas consumption. In 2015, LED lighting was installed in the largest production area at Van Loon Vlees in Best. This is expected to save 171,000 kWh per year. In the same year, we managed to further reduce pollution of the process waste water. The pollution rate decreased by 10% compared with 2014. Finally, our fuel consumption (per kilometre) relating to all our transportation methods fell by 1.6%. Unfortunately, our targets relating to power, gas and water consumption and residual waste were not achieved this year. This is related to a shift in the type of products (more cooked products) and quality improvement measures, which required more electric power and water.



EMPLOYEE WELL-BEING AND SAFETY

Sleegers Quality Meat Products redesigned its RIE (Risk Inventory and Evaluation) in late 2015. The subsequent Action Plan will be completed in 2016. The main focus is on the importance of safety awareness at work. Meat Friends prepared an RIE for physical workload in 2015. Brandenburg Culinaire purchased a 'work alone safety'. Additionally, Brandenburg installed extraction for the printers in the office to prevent the spread of fine dust particles. Van Loon Vlees significantly expanded the number of modules in its Van Loon Campus in 2015. In order to minimise accidents, training requirements for using all internal transportation vehicles have become more stringent. In 2015, the Lost Workday Case rate (LWC = the number of accidents for every 200,000 hours worked) fell at both Meat Friends and Van Loon Vlees. As from 2016, the LWC statistic is also registered at Brandenburg Culinaire and Sleegers Quality Meat Products.



ANIMAL WELFARE

All Dutch supermarkets have committed to selling only pork that fulfils the requirements of 'Tomorrow's Pig', effective from 2016. These requirements mainly pertain to animal welfare such as more space for the animals, more diversion and no castrations. And some pertain to sustainability. This includes the use of 'green power' (electric power from sustainable sources) and sustainable soy for animal feed. All fresh pork supplied by Van Loon Group complies with these requirements as per 1 January 2016. Remarkably, the share of 'Better Life 2 stars' beef quadrupled in 2015.



FOCUS ON HEALTH

Brandenburg Culinaire eliminated some E numbers from its formulas and committed to further reducing nitrite in its recipes.

On a national scale, we saw a decline in the use of antibiotics in pig farms in 2015. This also applies to our pig farmers. Please note that we see a slight increase in pork farms and a significant reduction in the sow farms.

In consultation with MS Schippers, we embarked on a pilot with Hy-Care stables in late 2015 at four of our pig farmers. The expectations are high - healthier animals should need significantly lower levels of antibiotics.



SUPPLY CHAIN MANAGEMENT

'Tomorrow's Pig' pork (also see under animal welfare) may only be supplied by meat processing companies certified for 'Tomorrow's Pig Chain of Custody'. This Chain of Custody involves various requirements. For example, it requires the appointment of a Product Integrity Officer and the certification of the entire chain from pig farmer through meat processor for 'Tomorrow's Pig'. Van Loon Vlees and Meat Friends were duly certified in 2015. Brandenburg Culinaire and Slegers Quality Meat Products are scheduled to follow suit in 2016.

All pig farmers collaborating with Van Loon Group were already certified for Better Life 1 Star and have since all been certified for 'Tomorrow's Pig'. In 2015, we also ensured that all our direct suppliers and their prior links (the slaughterhouses) all implemented a GFSI-certified food safety system. All links in our chain are now certified accordingly.

"SUSTAINABLE
BUSINESS
MANAGEMENT
IS OFTEN A
MATTER OF JUST
DOING IT"



REPORTING, SCOPE AND LIMITATIONS

This report presents all the collected input relating to sustainable management in Van Loon Group companies sites. We report our CSR performance in accordance with the GRI guidelines (version G4) and the Sustainability Reporting Guidelines & Food Processing Sector Supplement (version G4).

With regard to sustainability and CSR, all Van Loon Group companies report to (among others) the Executive Board, the Supervisory Board and the management. Our 2015 CSR report was prepared on the basis of these reports and the CSR results evaluations and accounting.

Based on the GRI guidelines, we selected issues and indicators and subsequently assessed these for relevance. We then incorporated both quantitative and qualitative information from the various companies in this CSR report.

Naturally, we checked and validated this information with due care in advance. The various calculations were prepared using the existing standards and customary methods. When monitoring the consumption statistics and related parameters, we report the quantities compared with the volumes produced. This is checked through existing audits. The GRI tables were integrated in this report for each pillar. You can read our 2015 performance on each pillar and our ambitions for the (near) future.



VISION, MISSION, STRATEGY

VISION

Consumers want to know what they are eating. They are increasingly focusing on health and food safety. Demand for sustainably produced meat has soared, both at home and abroad. This sets out an essential task for the food processing industry, to which Van Loon Group belongs as a meat-processing company.

Van Loon Group firmly believes in this transition towards more sustainable food. However, sustainable meat products must remain affordable for consumers. This requires optimal chain management. On the other hand, we must continuously seek the right balance between animal welfare and the environment and the economic and other performance aspects of all Van Loon Group companies and their chain partners. This will ensure the long term continuity of Van Loon Group.

MISSION

As a group of companies, the Van Loon Group is part of society. In that capacity, we feel that we have a shared responsibility and involvement in the world of tomorrow. This is why we aim for maximum sustainability in the production of meat, actively implementing corporate social responsibility. Van Loon Group understands that this is a continuous process. Aiming for sustainable entrepreneurship is structurally embedded in our business management.

In its core activities (production of meat and meat products), Van Loon Group is committed to the following five general sustainability objectives:

- Producing as efficiently and sustainably as possible, based on minimum wastage of natural raw materials and technical supplies and energy resources, and on minimum pressure on the direct and wider surroundings.
- Optimal assurance of our employees' well-being and safety.
- Respect for animal welfare.
- Focus on health: where do our products have room for improvement?
- Supply Chain Management: focus on transparency and integrity.

STRATEGY

Sustainability is a structural component of business management within the Van Loon Group companies. Obviously, because sustainable business management is never 'complete'. Practical and effective steps in CSR allow us to achieve good results and motivate us to take the next step. The pillars we have defined together provide support and direction. The latest pillar, supply chain management with a focus on transparency and integrity, requires extra attention. Why? Because we are aware that consumers - including our own customers - want to rely on the supply of a good, sustainable meat product. This requires us to play a supervisory role in the chain. We are committed to achieving this and are working hard to ensure this.

AMBITIONS 2016 VAN LOON GROUP

Four companies. And just one Van Loon Group. We managed to align the sustainability ambitions of all companies. In 2016, the bar was again raised higher. We are going for it.





EFFICIENT AND SUSTAINABLE PRODUCTION

- Further reduction of energy and water consumption per kilo produced for all Van Loon Group companies.
- Introduction of uniform KPIs and Plan Do Check Act systems for all companies.
- Replacing PP plastic trays with trays made from recycled materials at Van Loon.



EMPLOYEE WELL-BEING AND SAFETY

- Over 87 employees graduating from Van Loon Campus.
- Rolling out the Van Loon Campus for Meat Friends.
- Absenteeism rate <3%.
- Lost Workday Case for all sites <1.3.
- Score for OHSAS safety management system > 98% at all sites.



ANIMAL WELFARE

- Introduction of Code of Practice for Better Life 2 Stars cattle farmers.
- Expanding range Better Life 1 Star pork.



FOCUS ON HEALTH

- Further reduction in the use of antibiotics by our pig farmers: pilot with 4 hygienic Hy-Care pork farm stables.
- Testing nitrite and sodium reduction in meat products.



SUPPLY CHAIN MANAGEMENT

- Certification Chain of Custody 'Tomorrow's Pig' for all sites.
- Expanding mandatory GFSI for all Van Loon Group suppliers.
- Introduction fTrace for Van Loon Best (fresh retail products).





EFFICIENT AND SUSTAINABLE PRODUCTION

Smart power consumption. Behavioural change. Reduction of fuel consumption. These are all examples of measures contributing to sustainable business management. In 2015, we worked hard on this within Van Loon Group. Duly noted.



POWER AND WATER CONSUMPTION

We were able to take more steps in this respect in 2015. However, we were unable to achieve our targets relating to power, gas and water consumption and residual waste this year.

This was mainly due to the fact that we:

- were dealing with a shift in the type of products we produce. For example, we sold more cooked products, which required relatively more gas, power and water in the production process.
- implemented quality improvement measures (expanding cooling capacity, new cleaning installation), requiring more power and water.

In 2016 we are fully committed to achieving the KPIs for the relevant year.

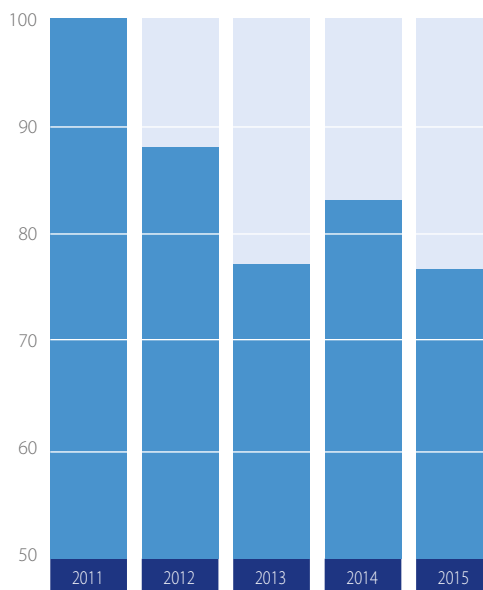


LED LIGHTING AND ELECTRIC POWER

Energy-saving LED lighting was installed in the largest production space of Van Loon Vlees in Best was fitted with energy-saving LED lighting in mid-2015, replacing the standard lighting. This is expected to achieve an annual saving of 171,000 kWh. Despite this measure, however, Van Loon Best's total power consumption in 2015 increased by 5.6% per kg finished product compared with 2014.

POWER CONSUMPTION*

kWh per tonne of finished product (index: 2011 = 100)



* The statistics of Brandenburg Culinaire and Slegers Quality Meat Products have been included from 2014.

GAS AND WATER

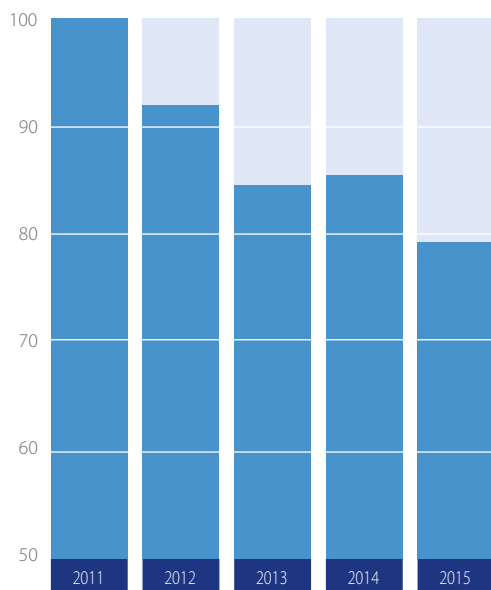
In March 2015, we installed heat recovery systems at Van Loon Vlees in Best: flue gas cooling systems with the thermal oil and steam boiler.

This equipment allows us to use the expelled heat to heat the water for cleaning works. These systems serve to significantly reduce gas consumption. This is possible, based on the results of the heat recovery system at Van Loon Eersel, where we achieved a reduction of 11% gas per kg of finished product.

In 2015 we still noted a 4.7% increase in the gas consumption compared with 2014. This was due to the (necessary) expansion of the hot water capacity at Van Loon in Best. This also caused an increase in water consumption.

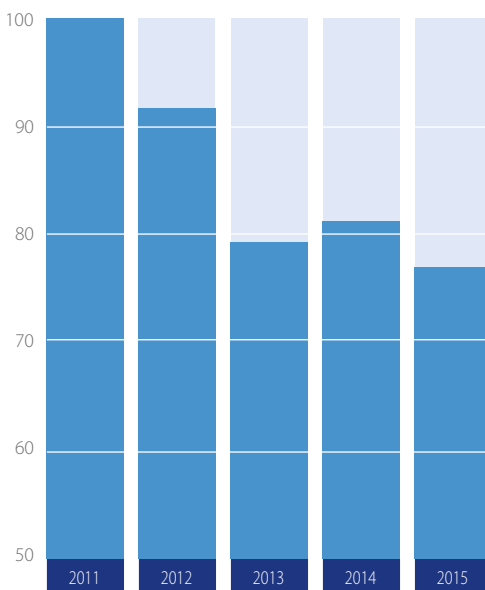
GAS CONSUMPTION*

m³ per tonne of finished product (index: 2011 = 100)



WATER CONSUMPTION*

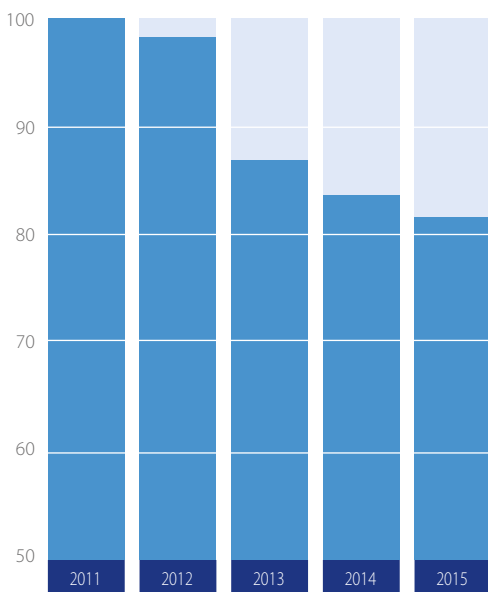
m³ per tonne of finished product (index: 2011 = 100)



* The statistics of Brandenburg Culinaire and Slegers Quality Meat Products have been included from 2014.

RESIDUAL WASTE*

kg per tonne of finished product (index: 2011 = 100)



PALM OIL AND SOY

As in 2014, we used 100% palm oil from sustainable production in our products throughout 2015. We aim to continue this in 2016.

All 'Tomorrow's Pig' pigs have been fed animal feed containing only sustainable soy from 2015 within the pig farmers associated with Van Loon Group. For this purpose, we purchased RTRS (Round Table Responsible Soy) as the supply chain director.

Total fuel consumption per kilometre calculated over all transportation modes fell by 1.6% in 2015. In 2016, we are aiming to achieve a 2% decrease.

WASTE WATER

In 2014, Van Loon Vlees started a project to reduce the pollution rate of the process wastewater. Van Loon Group will continue this in 2015. This includes pre-filtering the wastewater and improving the performance of the grease traps. Also based on these measures, the pollution rate of the process wastewater fell again, this year by over 10%. In 2016, we aim to further optimise the pre-filtering process of the wastewater.

We installed a new type of dew point control on the largest cooking oven at Van Loon in Best. This allows for a more efficient and precise adjustment of the temperature and humidity. This means we can operate the oven with higher precision and achieve more efficient use of steam and thus reduce gas consumption.

vanLoon



2015 targets Van Loon	2015 results	2016 ambitions Van Loon Group
Annually reducing the energy and water consumption per kilo of finished product sold by 2% (15% by 2020 compared with 2010).	Electric power For the electricity consumption per produced kilo, see the table on page 15. In mid 2015, LED lighting was installed in the largest production area of Van Loon Vlees in Best. However, total electricity consumption increased due to a shift in production volume (more cooked products, requiring more gas, power and water for production) and quality improvement measures (expansion of cooling capacity, new cleaning system).	Further reduction of electricity consumption per kilo produced for all Van Loon Group companies. At Van Loon Best, a feasibility study was started into more efficient use of the cooling system and the lighting system. Annual plans are being prepared for the other sites with targets for each site.
	Gas For the gas consumption per kilo produced, see the table on page 16. In March 2015 we installed heat recovery systems at Van Loon in Best: flue gas cooling systems with the thermal oil and steam boiler. On the other hand, expanding the hot water capacity resulted in a 4.7% increase in the gas consumption. At Van Loon Eersel, we achieved an 11.0% reduction in the gas consumption per kg of finished product based on the heat recovery system installed in late 2014.	Further reduction of gas consumption per kilo produced for all Van Loon Group companies. Among others, we aim to achieve this based on further improvement of the heat recovery system at the site of Van Loon in Best and optimising the cooking lines. Annual plans are being prepared for the other sites with targets for each site.
	Water For the water consumption per kilo produced, see the table on page 16. Water consumption increased due to expanding the hot water capacity for cleaning purposes.	Further reduction of water consumption per kilo produced for all Van Loon Group companies. For this purpose, we are reviewing the feasibility of an automatic cleaning/thawing system on the coil freezers, crust freezers and rinsing section of the crate washing system at Van Loon in Best. Annual plans are being prepared for the other sites with targets for each site.
Reducing the quantity of non-recyclable waste by 50% compared with 2010.	For the quantities of residual waste per kilo produced, see the table on page 16.	Reduction of the operating waste by 8.5%.
	"The number of CAT 3 fell by 9.3% in 2015 compared with 2014."	Reduction of the quantity of Category 3 material per kilo of finished product produced by 10%.
Making optimum use of compostable and recyclable packaging.	In 2015, the economic feasibility of compostable packaging was further reviewed. The current cost does not allow a profitable transition at this time.	Van Loon Best will be replacing all retail packaging with largely recycled (> 90%) materials by mid 2016.
Reduction of pollution of wastewater by 50% compared with 2010 at Van Loon in Best. Only Van Loon in Best is subject to mandatory measurements of its process wastewater.	The number of pollution units at Van Loon Best fell by 10% in 2015 compared with 2014. Compared with 2011, we achieved a 27% reduction in the number of polluted units discharged.	Continue survey into improving performance of the existing equipment and further prevention of pollution of the process wastewater based on 'Good Housekeeping'.
Minimising smell nuisance for the environment.	Better effectiveness of the air cleaners resulted in a slight reduction in the number of smell nuisance complaints in 2015.	Continuation of existing systems.
Reduction of the CO2 footprint by 50% compared with 2010.	The contribution to CO2 equivalents of finished products slightly increased for Van Loon from 77.3 g/kg to 79.1 g/kg of finished product (in accordance with scopes 1 and 2 and the CO2 performance ladder).	Performing a baseline measurement for all Van Loon Group companies and determining new targets for the CO2 footprint.

2015 targets Van Loon	2015 results	2016 ambitions Van Loon Group
Use of 100% sustainable palm oil, soy and other raw materials for the company's production chain (in accordance with international criteria).	Palm oil In 2014, 100% of the palm oil was sustainable (RSPO certified). This policy was continued in 2015.	Inventory of other sites. By 2017, all sites must be using 100% sustainable palm oil and soy.
	Soy RTRS certificates (Round Table Responsible Soy) were purchased for all Tomorrow's Pig pork (within Van Loon Group equivalent to Better Life 1 star) produced in 2015.	As from 2016, our pig farmers will exclusively process RTRS-certified animal feed.
Using 100% sustainable paper and cardboard.	Since 2014, all paper purchased has been derived from FSC, PEFC certified sources or consists of 100% recycled paper. This policy was continued in 2015.	Continued policy at Van Loon and inventory of the FSC status of paper and cardboard at the other companies. By 2017, all sites must be using 100% sustainable paper and cardboard.
Reducing the fuel consumption of internal transport by 20% compared with 2013.	At Van Loon, we were able to continue the 8% fuel reduction for lorries and trailers we achieved in 2014, and even improve it by another 0.4%. Total fuel consumption per kilometre calculated over all Van Loon transportation modes fell by 1.6% in 2015 compared with 2014.	Further reduction of fuel consumption of all Van Loon Group transport modes.





EMPLOYEE WELL- BEING AND SAFETY

Throughout the Netherlands, people are increasingly aware of food, exercise more and are trying to choose a healthy lifestyle. We want to make an active contribution to this development by facilitating initiatives that promote health. We are also committed to the safety of all our people.

HEALTHY LIFESTYLE

GYM SUBSCRIPTION

Van Loon Group offers all its employees a free gym subscription. Furthermore, we promote participation in sports events, such as the annual half marathon in Eindhoven.

COMPANY FRUIT

We offer free fruit to all our employees every day. We aim to continue this in 2016.

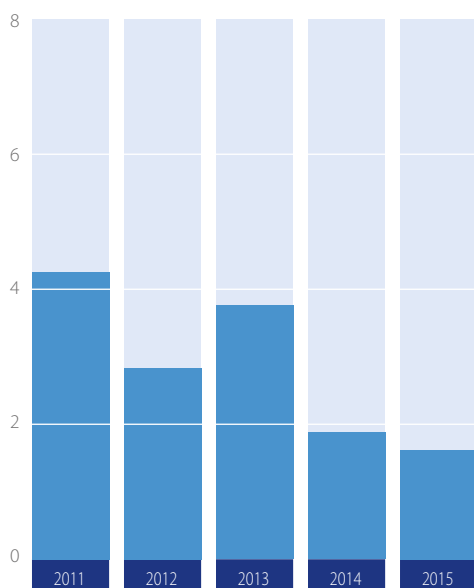
'QUIT SMOKING' COURSE

If one of our employees wants to stop smoking, we offer professional assistance free of charge.

Van Loon Group aims to minimise absenteeism in all Van Loon Group companies. In 2015, absenteeism was 3%. The overall target for 2016 is a maximum absenteeism rate of 3%. All initiatives and procedures described in this section will help achieve this target.

LOST WORKDAY CASE (LWC)

Accidents per 200,000 hours



SAFETY AND WELL-BEING ON THE SHOP FLOOR

OHSAS

OHSAS is the abbreviation for Occupational Health and Safety Assessment Series: a safety management standard accepted worldwide. In 2015, the OHSAS score at Van Loon Vlees was 98%. At Meat Friends they were 90% (Best site) and 88% (Roosendaal site). Slegers Quality Meat Products clocked up 65%, while Brandenburg Culinaire has not yet completed the OHSAS audits. In 2016, we are aiming to score at least 98% in all Van Loon Group companies, so we have a lot of work to do.

LOST WORKDAY CASE (LWC)

Van Loon Group implements a package of measures designed to optimally assure the safety and well-being of its employees. For example, it aims to minimise the Lost Workday Case statistics (= the number of accidents per 200,000 hours worked). In 2015, both Van Loon Vlees and Meat Friends achieved a reduction in the LWC rate. Van Brandenburg Culinaire and Slegers Quality Meat Products plan to have the statistics available in 2016.

RISK INVENTORY AND EVALUATION (RIE)

The inventory of risks and evaluation of high risk situations that occurred are part of Van Loon Group's standard business processes. Slegers Quality Meat Products redesigned its RIE (Risk Inventory and Evaluation) this year. The ensuing Action Plan will be implemented in 2016. This includes machine safety and stricter requirements relating to the use of internal transportation.

Meat Friends (in Best and in Roosendaal) prepared an RIE for physical workload in 2015. What are the risks and what are the points of attention? The results of this RIE will be set out in further detail in 2016.

Brandenburg Culinaire purchased a 'work alone safeguard' in 2015. This means that all Van Loon Group companies are now equipped with this safeguard equipment.

PREVENTIVE MEDICAL EXAMINATION

In 2015, we offered a PME (Preventive Medical Examination) to all Van Loon Vlees employees. The scope of this examination included the working conditions and personal health of the employees concerned.

This is designed to promote health at work and includes include ergonomic and other desk chairs, proper adjustment of screens, reading glasses and the right work lighting. The recommendations of this survey will be implemented in 2016.



TRAINING

INTERNAL TRANSPORT TRAINING

In order to reduce the number of accidents caused by the use of internal transportation, the training requirements relating to internal transportation became more stringent in 2015 (within Van Loon Vlees). In 2016 these stricter training requirements will also become applicable to the other Van Loon Group companies. The training modules relating to internal transportation will also be included in the Van Loon Campus range.

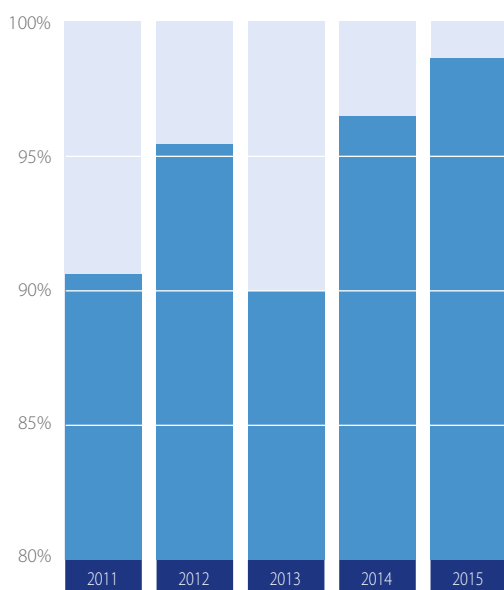
VAN LOON CAMPUS

In 2014, the Van Loon Campus was launched.

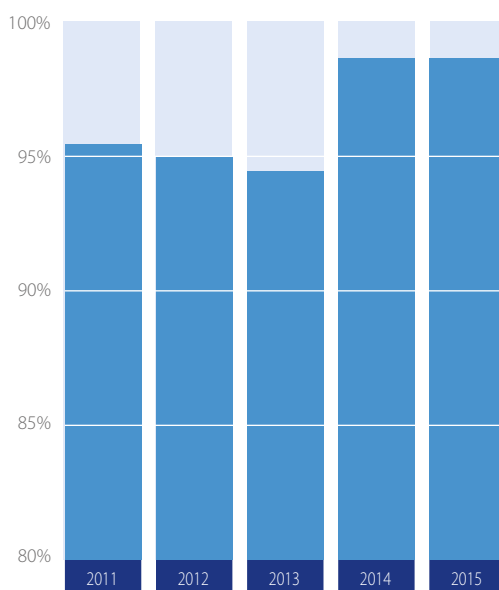
This was designed to facilitate the growth and development of our employees. Good for our employees and important to our company's future performance. In 2015, the Van Loon Campus was further expanded.

A total of 167 employees have now been fully trained by Van Loon. In 2016 we will ensure that all activities within Van Loon Vlees in Best are included in Van Loon Campus as a learning module. We will also start learning modules within the Campus for Meat Friends in Best in 2016.

OHSAS SCORE VAN LOON VLEES EERSEL*



OHSAS SCORE VAN LOON VLEES BEST*



*The OHSAS scores were not yet registered in the other VLG companies in 2015.

2015 targets Van Loon	2015 results	2016 ambitions Van Loon Group
Continuous improvement of working conditions based on OHSAS 18001.	OHSAS Scores: Van Loon Best 98.0%, Van Loon Acht 98.0%, Van Loon Eersel 98.0%, Meat Friends Best 90.3%, Meat Friends Roosendaal 88.4%, Slegers 65.2%.	Score at least 98% for all sites.
	At Van Loon and Meat Friends, the action list items from the machine safety RIE were implemented.	Implementation of the in-depth machine safety RIE at Slegers in Hapert.
	The Arbo section of the weekly Hygiene inspections: Van Loon Best 91.0%, Van Loon Convenience Food 91.4%.	The score for the working conditions of the hygiene inspections >90% for all sites.
	Following the example of the sites of Van Loon and Meat Friends, a work-alone safeguard was fitted at Brandenburg Culinaire in 2015.	Introducing the use of work-alone safeguards at all sites.
	In 2015 an in-depth Physical workload RIE was performed on the Meat Friends sites.	Implementation of the action points in the RIE Physical workload.
No more accidents with injury and absence by 2020.	The 2015 Lost Workday Case (LWC) decreased to an average of 1.74 across all Van Loon sites. The average LWC is 1.36 at Meat Friends.	Lost Workday Case (LWC) < 1.3. From 2016 onwards, Brandenburg and Slegers will also be included in the LWC reports. Implementation of the themed approach of the causes of accidents at all sites.
Training employees.	The Van Loon Campus started up in 2014 was continued in 2015. The training programme is intended for all Van Loon Vlees employees. We train employees for their specific workplace based on training modules. In 2015, 75 employees successfully completed the full training programme.	In 2016 we aim to ensure that at least 87 employees will fully complete the training programme.
Structurally low absence for sick leave (<3.5%) by addressing bottlenecks in the company.	The sick leave rate in 2015 was 3.0% for Van Loon and 3.1% for Meat Friends.	In 2016, training courses will also be set up within the Campus for the Meat Friends employees.
	In 2015 we offered a PME (Preventive Medical Examination) to all Van Loon Vlees and Meat Friends employees.	Following up on action items from the PME.
Actively promoting a healthy lifestyle to our employees.	The free gym subscription was continued and is actively promoted.	Continuing to encourage employees to use the gym at all Van Loon Group sites.
	Offering free company fruit at all Van Loon sites was continued in 2015.	Starting up the 'Extraordinary Healthy Lifestyle Team' to promote and advise on a healthy lifestyle. Inventory of options relating to offering free fruit at all sites.



ANIMAL WELFARE

The Netherlands has an international reputation as a leader in animal welfare and environmental issues in intensive livestock farming. Van Loon Group aims to provide a constructive contribution. We have been able to implement big steps in implementing our own Code of Practice in 2011 (intended for the pig farmers). All our pig farmers are now certified for the 'Tomorrow's Pig' requirements.



Animal health. Animal welfare. Environment and sustainability. These are the key issues. The introduction of the 'Better Life' certificates issued by the animal welfare organisation has set many things in motion for the improvement of the living conditions of animals. Our Code of Practice (similar to Better Life 1 star certification plus environmental requirements and requirements relating to the use of antibiotics has enabled us to make progress. With the 'Tomorrow's Pig' quality programme, the rules have become even stricter. This includes sustainable soy in animal feed and mandatory inspection of drinking water quality. It also involves more space in the stables and more diversions for the animals to prevent boredom.

The requirements associated with 'Tomorrow's Pig' are derived from consultation between pig farmers, CBL (Centraal Bureau Levensmiddelenhandel - Central Association Foodstuffs Trade) and the meat processing industry (the so-called Den Bosch Treaty). From 2016 onwards, the member supermarkets of CBL will only sell fresh pork compliant with the 'Tomorrow's Pig' requirements.

ALL PIG FARMERS CERTIFIED FOR 'TOMORROW'S PIG'

In 2015 we ensured that all pig farmers associated with Van Loon Group were certified for 'Tomorrow's Pig'.

EXPANDING THE 'BETTER LIFE 1 STAR' PORK SHARE

The share of 'Better Life 1 star' pork in our company increased again in 2015. Fresh pork products of Van Loon Vlees are 100% certified for 'Better Life 1 Star'.

'BETTER LIFE 2 STAR' BEEF

In 2015, this share more than doubled compared to 2014.

In 2015 we also wanted to introduce our Code of Practice for 'Better Life 2 star' beef among our cattle farmers. Unfortunately, we did not manage to achieve this and it is now on the agenda for 2016. In 2016 we are also setting up a scoring system, enabling our cattle farmers to audit on compliance.

2015 targets Van Loon	2015 results
By 2020, all meat marketed in the Netherlands will be sustainable.	In 2015 Tomorrow's Pig was introduced. From 1 January 2016, all fresh pork for the retail sector is 100% certified for Tomorrow's Pig and Better Life 1 star.
	Volume Better Life 2-Star beef has increased at Van Loon by 228% compared with 2014.
	In 2015, all pig farmers complied with the minimum score requirements of the COP (Code of Practice). The requirements for pig farmers were expanded with the Tomorrow's Pig requirements.
Actively working on animal welfare improvements.	In 2014 the company set up its own chain for Better Life Certificate 2-Star beef and this was further expanded in 2015.
	Unfortunately, we have been unable to introduce the Code of Practice for 2-Star cattle farmers in 2015.

2016 ambitions Van Loon Group
Continuing certification Tomorrow's Pig for pig farmers.
Optimising the value marketing of 2-star beef.
Continuing auditing and assisting pig farmers.
Expanding the Better Life 2-Star beef share.
Introduction of Code of Practice for Better Life 2-Star cattle farmers.



FOCUS ON HEALTH

Our customers and consumers must be able to rely on optimal food safety. Van Loon Group does its utmost to assure this. Van Loon Group companies are all certified for BRC or IFS Higher Level. But we want to do more. For example, we are working on reducing our E numbers and non-natural aromas in our formulas. We also aim to reduce the nitrite and sodium levels in our formulas. We are making sites free from certain allergens and reducing the fat content of various formulas.

ELIMINATING NITRITE FROM FORMULAS

In late 2015, Van Loon Group started an R&D process aiming to fully eliminate nitrite (used in both ham on the bone and culinary pork fillet) from all its formulas. We have high expectations and trust we have made extensive progress in 2016.

Brandenburg Culinaire eliminated the E numbers from a number of its formulas in 2015.

PILOT WITH HY-CARE STABLE

In collaboration with MS Schippers, Van Loon Group embarked on a pilot with the Hy-Care stable with four pig farmers in 2015. The purpose? Optimal Hygiene (Hy) and optimal animal care (Care). The Hy-Care stable has coated floors and walls, which are pore-free. The stable is thoroughly cleaned and disinfected after each round. The drinking and other water is optimised and vermin is actively removed. The probability of cross-contamination and germ contamination is reduced to an absolute minimum. The result: much healthier animals, allowing for dramatically reduction in the use of antibiotics.

The use of antibiotics among our pig farmers fell again in 2015 compared with 2014. However, we detected a slight increase among the pork farms, and a significant decrease among the sow farms. This is reflected in the chart.

2015 targets Van Loon	2015 results
Reducing the use of antibiotics in animals in our own chain by 75% compared with 2009.	Limiting the use of antibiotics is part of the Code of Practice. The use of antibiotics is monitored for each pig farmer and shown in daily dosages per animal year. This indicates for each individual livestock farm how many days per year an average animal present is administered antibiotics. In 2015, the use of antibiotics among pork farmers rose by 24%, while a 45% decrease was detected among sow farmers.
Aiming for 'Clean Label' products.	No new allergens were added in 2015.
Reducing sodium level in finished products.	Reducing the sodium content is a standard part of product development.

2016 ambitions Van Loon Group
Further reduction in the use of antibiotics among all pig farmers. In 2015 a pilot was started up involving 4 pork farms using the hygienic Hy-Care concept by MS Schippers. In 2016 we reviewed the results of this pilot.
At least keeping the number allergens stable, and reducing the use of allergens where possible.
Reducing nitrite content in meat preparations. In particular in ham on the bone and culinary pork fillets.
Continuing the policy and expanding it to all Van Loon Group sites.



SUPPLY CHAIN MANAGEMENT

In terms of supply chain management, 2015 was a break-through year for Van Loon Group. In this year, we succeeded in not only getting our direct suppliers to implement a GFSI-certified food safety system, but also their prior links (the slaughterhouses). All links in our chain are now certified accordingly. This enables optimal assurance of quality and reliability within the entire chain.

GFSI MANDATORY FOR SUPPLYING SLAUGHTERHOUSES

As from September 2015, the slaughterhouses supplying Van Loon Group also apply a GFSI accreditation food safety system (IFS, BRC, FSSC 22.000 or GRMS). In order to actually make this mandatory, we started the conversion in 2014. This gave us plenty of time to reach agreements with suppliers about compliance with requirements by 2015. From September 2015, we made compliance mandatory.

CHAIN OF CUSTODY

Under the pillar Animal Welfare, you saw that from 2016 onwards, the member supermarkets of CBL will only sell fresh pork compliant with the 'Tomorrow's Pig' requirements. In order to supply meat as a meat processing company, you need to be certified for the 'Tomorrow's Pig Chain of Custody'.



"Henk Broeders, 2-star cattle farmer"

This requires, among others:

- a whistle-blower policy
- a Product Integrity Coordinator
- daily supervision of processing 'Tomorrow's Pig' meat
- checks on mass scales
- a risk inventory on integrity risks, both internally and for supplier companies.

Van Loon Vlees and Meat Friends were duly certified in 2015.

Brandenburg Culinaire and Sleepers Quality Meat Products are scheduled to follow suit in 2016.

2015 targets Van Loon	2015 results	2016 ambitions Van Loon Group
Full insight into the chain and assurance of integrity.	In 2015, Van Loon Best, Meat Friends Best and Meat Friends Roosendaal started the certification for the Tomorrow's Pig Chain of Custody.	Certification of Brandenburg for the Chain of Custody Tomorrow's Pig.
	In 2015 the Code of Conduct was implemented throughout Van Loon Group. This includes ethical and other rules, with mandatory compliance for all Van Loon Group employees.	Implementation Code of Conduct for all members of Van Loon Group.
	In 2015 a Product Integrity Manager was appointed for all Van Loon Group sites.	
	The supplier assessment was expanded with a food fraud risk analysis. This also included implemented control measures, for example DNA determinations to check possible food fraud.	Implementation of the risk analysis of all raw materials and suppliers of Van Loon Group.
Assurance of quality level in the entire chain.	As from September 2015, the slaughterhouses supplying Van Loon Vlees and Meat Friends also apply a GFSI accreditation food safety system (IFS, BRC, FSSC 22.000 or GRMS).	Expanding mandatory GFSI for all Van Loon Group suppliers.
Full transparency in the production chain.	fTrace implemented for Meat Friends Roosendaal (bulk meat)	Introduction fTrace for Van Loon Best (fresh retail products)



2015 GRI TABLE



CSR ANNUAL REPORT VAN LOON GROUP

(GRI: Version G4)

Category	#	Description	Notes	External Assurance
Vision and strategy	G4-1	Vision and strategy Van Loon Group relating to CSR	Page 11.	Yes, IFS
	G4-2	Description of the most critical factors, opportunities and threats	Page 10, 11, 13 (vision + strategy).	No
Organisation profile	G4-3	Name of organisation	Van Loon Group, including: Van Loon, Meat Friends, Slegers Quality Meat Products and Brandenburg Culinaire.	
	G4-4	Key brands, products and/or services	Fresh meat, quick meals and convenience products under company label and private label.	
	G4-5	Location head office	Bedrijfsweg 12 in Best, the Netherlands.	
	G4-6	Countries in which the company operates	Europe.	
	G4-7	Ownership structure and legal form	Separate companies: Private Company with Limited Liability (BV).	
	G4-8	Sales markets	Retail, food service and catering companies.	
	G4-9	Scale of organisation	1,400 employees.	
	G4-10	Employee population	See management review 2015.	Yes, IFS
	G4-11	Staff turnover	See management review 2015.	Yes, IFS
	G4-12	Supply Chain	Van Loon Group processes meat ingredients into mainly packaged meat in consumer portions.	No
	G4-13	Significant organisational changes	From 2015, Van Loon Group is presented as a group of companies. No significant organisational changes were made to any site in 2015.	No
	G4-14	Precautionary principle	See manual: Mission, Policy and Management Review.	No
	G4-15	Other external initiatives	Partnership WUR Wageningen.	No
	G4-16	Participations/memberships	MVO Nederland, Verbond van Den Bosch, Best Duurzaam.	No
Identified Substantiations	G4-17	Operating structure	See manual: Organisation chart.	Yes, IFS
	G4-18	Reporting process	Page 10.	No
	G4-19	List of Substantiations	Page 3, 8, 9, 13.	No
	G4-20	Scope and limitation substantiations internal	Page 10.	No
	G4-21	Scope and limitation substantiations external	Page 10.	No
	G4-22	Redefining information previously provided	No significant redefinitions in 2015	No
	G4-23	Significant changes compared with previous reporting period (scope, limitation and/or measuring methods)	Expansion of the reporting scope: Through 2014, only reporting of Van Loon Best BV and Van Loon Convenience Food BV. From 2015, all Van Loon Group companies.	No

Category	#	Description	Notes	External Assurance
Stakeholders	G4-24	Overview of stakeholders involved (individual/groups)	Not reported.	No
	G4-25	Basis for inventory and selection of stakeholders	Not reported.	No
	G4-26	Procedure involving stakeholders	Not reported.	No
	G4-27	Issues stakeholders	Not reported.	No
Report Profile	G4-28	Reporting period	1-1-2015 / 31-12-2015	No
	G4-29	Date of most recent report	January 2014 CSR Annual Report Van Loon.	No
	G4-30	Reporting cycle	Annual.	No
	G4-31	Contact for further information	info@vanloonvlees.nl.	No
	G4-32	External reporting (GRI table)	Attachment GRI table.	No
	G4-33	Policy external verification and approval	No Certification CSR report. Verification of the management system by ISACert (IFS and Tomorrow's Pig), Product Integrity assurance system by IsaCert (Tomorrow's Pig), Skal and CBD.	Yes, IFS, VvM, Skal and CBD
Management, commitments and involvement	G4-34	Board Structure	See annual financial statements.	No
	G4-37	Recommendation mechanisms for shareholders and employees	See annual financial statements.	No
	G4-38	Supervisory Board	See annual financial statements.	No
	G4-39	Chairman of Executive Board	See annual financial statements.	No
	G4-40	Procedure for appointing top management including required fields of expertise	See manual: Personnel Management.	No
	G4-41	Methods for assuring independence/ prevention of conflict of interests	See annual financial statements.	No
	G4-44	Procedure review Executive Board	See manual: Mission, Policy and Management Review.	Yes, IFS and VvM
	G4-45	Procedures management review	See manual: Procedures Management Review.	Yes, IFS and VvM
	G4-46	Responsibility management review	See manual: Procedures Management Review.	Yes, IFS and VvM
	G4-47	Frequency management review	Annual.	Yes, IFS and VvM
	G4-48	Highest position assessing the CSR annual report	Technical Director Van Loon Best BV.	No
	G4-51	Remuneration structure top management relating to CSR performance	See annual financial statements.	No
	G4-52	Remuneration structure process	See annual financial statements.	No
Ethics and Integrity	G4-56	Internal values, principles and code of conduct	See manual: Mission, Policy, Management Review, Code of Conduct.	Yes, IFS and VvM
	G4-57	Auditing method of ethical behaviour	Code of Conduct, whistle-blower policy.	Yes, VvM
	G4-58	Reporting unethical behaviour	Code of Conduct, whistle-blower policy.	Yes, VvM

Category	#	Description	Notes	External Assurance
Economic	G4-EC1	Financial results/data	See annual financial statements.	No
	G4-EC2	Opportunities and threats in financial respects	See annual financial statements.	No
	G4-EC3	Pension facilities/commitments	Sector-wide Pension Fund for Meat, Meat Products, Convenience Food and Poultry Meat.	No
	G4-EC4	Government support financial	See annual financial statements.	No
	G4-EC5	(ratios) Remuneration employees	See annual financial statements.	No
	G4-EC6	Using local workforce (from low to high)	See annual financial statements.	No
	G4-EC7	Development and implementation of local infrastructure activities	See annual financial statements.	No
	G4-EC8	Insight into and description of direct and indirect economic impact	See annual financial statements.	No
	G4-EC9	Policy and activities in respect of expenses for local procurement	See annual financial statements.	No
The environment	G4-EN1	Equipment/raw materials/supplies used	See manual: Suppliers and Companies & Management Review 2015.	No
	G4-EN2	Percentage of total of equipment/raw materials/supplies reused	Page 16 (WASTE).	No
	G4-EN3	Direct power consumption	Page 15, 16 and KPI statements.	No
	G4-EN4	Indirect power consumption	Page 15, 16 and KPI statements.	No
	G4-EN5	Energy intensity	Van Loon Group relates power consumption to the produced quantity of meat in kg. Page 15, 16 and KPI statements.	No
	G4-EN6	Energy savings	Page 13, 15, 16, 18, 19 and KPI statements.	No
	G4-EN7	Initiatives for energy savings/efficiency improvements	Page 13, 15, 16, 18, 19 and KPI statements.	No
	G4-EN8	Water consumption	Page 13, 15, 16 and KPI statements.	No
	G4-EN9	Water source/extraction with impact on environment and ecology	None (using only tap water from Brabant Water and Vitens).	No
	G4-EN10	Percentages of reused water	19% (explanation: water is only reused for indirect purposes (including cooling/defrosting machines and installation components) and never for direct contact with product and/or production lines, in order to prevent any product contamination)	No
	G4-EN11	Possession of land/water within and outside protected conservation areas	N/A	No
	G4-EN12	Impact on biodiversity within and outside protected conservation areas	Biodiversity Action Plan (BAP) is encouraged for pig farmers in the Code of Practice.	No

Category	#	Description	Notes	External Assurance
	G4-EN13	Areas protected or restored	N/A.	No
	G4-EN14	Number of threatened animal species due to activities/presence	none.	No
	G4-EN15	Direct CO2 emissions	18.	No
	G4-EN16	Indirect CO2 emissions	18.	No
	G4-EN17	Other CO2 impact	18.	No
	G4-EN18	Intensity CO2 emissions	CO2 emission is related to the kilos of meat sold. Page 18.	No
	G4-EN19	Initiatives and results for reduction of CO2 emission	Page 15, 16, 18 and KPI statements.	No
	G4-EN20	Emission of substances that affect ozone layer	Not reported.	No
	G4-EN21	Other air-polluting emissions	Not reported.	No
	G4-EN22	Waste water	Page 16, 18 and KPI statements.	Yes, Water Board
	G4-EN23	Waste substances	Page 16, 18 and KPI statements.	No
	G4-EN24	Environmental incidents	No incidents.	No
	G4-EN25	Imports/exports of environmentally hazardous materials	N/A, unknown.	No
	G4-EN26	Description of threatened areas due to discharge of waste water	N/A (discharge and purification through waste water purification system (RWZI), De Dommel Water Board, Brabantse Delta Water Board and De Stichtse Rijnlanden Water Board).	No
	G4-EN27	Activities to limit environmental footprint and results	Van Loon and Meat Friends reduction CO2 emissions by 10.2% compared with 2014 (based on CO2 emission per kg of finished product).	No
	G4-EN28	Percentage of products/packaging to be collected and reused	See also pages 15 and 16 and KPI statements.	No
	G4-EN29	Fines and official reports of environmental offences/infringements	In this context no fines were imposed, no reports were made.	No
	G4-EN30	Environmental impact of logistics (overall)	Page 16, 19.	No
	G4-EN31	Expenses for protecting and restoring the environment	Not reported.	No
	G4-EN32	Percentage of suppliers audited	Not reported.	No
	G4-EN33	Negative environmental impact	Not reported.	No
	G4-EN34	Number of complaints relating to environment	Not reported.	No

Category	#	Description	Notes	External Assurance
Human rights	G4-HR1	Percentage and number of contracts entered into that include human rights provisions	All job agencies used by Van Loon Group comply with the BSCI Code of Conduct.	No
	G4-HR2	Number of training courses and time spent on training employees on human rights policy and procedures	N/A.	No
	G4-HR3	Number of incidents relating to discrimination and actions implemented	No incidents.	No
	G4-HR4	Activities in which the rights to freedom of association (unions) are under pressure	No known activities.	No
	G4-HR5	Activities in which child labour is or may be an issue	No known activities.	No
	G4-HR6	Activities in which forced labour is or may be an issue	No known activities.	No
	G4-HR7	Percentage of employees trained in human rights aspects	N/A.	No
	G4-HR8	Number of incidents relating to the rights of indigenous employees and surroundings	No incidents.	No
	G4-HR9	Number of human rights investigations	None.	No
	G4-HR10	Percentage of suppliers screened for human rights	All job agencies used by Van Loon Group comply with the BSCI Code of Conduct.	No
	G4-HR11	Negative impact human rights	No known cases.	No
	G4-HR12	Number of complaints relating to human rights	None.	No
Labour	G4-LA1	Benefits	Not reported.	
	G4-LA2	Employee benefits granted to permanent employees that are not offered to flex employees	No difference in terms of employment; terms for permanent and flex employees are equal.	No
	G4-LA3	Return after parental leave	Not reported.	No
	G4-LA4	Minimum reporting period for incisive changes	In accordance with CLA rules and other regulations.	No
	G4-LA5	Percentage of employees actively involved in health and safety (arbo) issues	Through arbo meetings, work groups, Company Emergency Response Team (BHV), prevention officers and confidential counsellors, all employees are directly and/or indirectly represented.	No
	G4-LA6	Absenteeism	See 2015 management review and pages 21 and 23.	No
	G4-LA7	Risk of accidents	See page 21 (LWC).	No
	G4-LA8	Formal health and safety (arbo) agreements	pages 21, 22 and 23 (health and safety (arbo) management system structure in accordance with OHSAS 18001 and applicable legislation).	No
	G4-LA9	Average number of training hours per year	See management review 2015.	No
	G4-LA10	Number of programmes relating to employee development	See page 22 Van Loon Campus.	

Category	#	Description	Notes	External Assurance
	G4-LA11	Percentage of employees subject to performance and assessment interviews	The performance and assessment interviews are conducted with all permanent employees.	No
	G4-LA12	Personnel population	See 2015 management review and Personnel Information System.	No
	G4-LA13	Proportion of basic salaries male and female	Salary matrix in accordance with CLA (Wage Tables CLA for the Butcher sector). In 2012 created own salary matrix for non-CLA jobs.	No
	G4-LA14	Composition of management bodies	Not reported.	No
	G4-LA15	Negative consequences working conditions in the supplier chain	No known cases.	No
	G4-LA16	Number of complaints relating to working conditions	Not reported.	No
Society	G4-SO1	Programmes to promote relations, impact on the community	Proactive consultation with local authorities relating to possible environment issues (for example noise). The Code of Practice explicitly includes provisions on a good/healthy relationship with the direct environment for the primary companies.	No
	G4-SO2	Negative impact on local communities	No known cases.	No
	G4-SO3	Number of corruption/bribery investigations	No investigations in this context.	No
	G4-SO4	Number of employees trained in anti-corruption/bribery	Code of Conduct, participation Supply Chain initiative.	No
	G4-SO5	Actions taken relating to bribery and corruption	Code of Conduct, participation Supply Chain initiative.	No
	G4-SO6	Financial or other contributions to political parties and politicians	None.	No
	G4-SO7	Degree of monopoly and competition issues	None.	No
	G4-SO8	Consequences (also financial) of non-compliance with legislation and regulations	No known consequences.	No
	G4-SO9	New suppliers screened for impact on society	Not reported.	No
	G4-SO10	Negative impact on society and the chain	No known cases.	No
	G4-SO11	Complaints relating to negative impact on society	None.	No
Product Responsibility	G4-PR1	Phases in production chain in which safety and quality are involved	All production sites are IFS-certified; all phases from supplier selection, procurement, R&D, storage, production, sales etc. through logistics and delivery to customers are covered. For the primary sector, stringent agreements were made about food safety and quality (including based on IKB and GMP+). See also pages 25, 27, 29.	Yes, IFS

Category	#	Description	Notes	External Assurance
	G4-PR2	Complaints	See management review.	Yes, IFS
	G4-PR3	Consumer information on product	Information relating to origin, ingredients, preparation methods etc. complies with EU and local legislation and the requirements of the relevant buyer. Based on a QR code, direct information relating to the origin of the meat is available.	Yes, IFS
	G4-PR4	Number of complaints/reports on labelling of product information to the buyers	See management review.	Yes, IFS
	G4-PR5	Customer satisfaction	See management review.	Yes, IFS
	G4-PR6	Procedures in place to ensure compliance with legislation and regulations	All sites are certified for GFSI (IFS or BRC) and Better Life. The sites Van Loon Best, Meat Friends Best and Roosendaal and Slegers are also certified for production of organic products. Finally, the sites Van Loon Best, Meat Friends Best and Roosendaal and Brandenburg Culinair are also certified for Tomorrow's Pig. For this purpose, these sites are frequently inspected by NVWA (the Dutch Food Authority), Better Life Certificate foundation, Skal foundation and IsaCert, in which procedures for compliance with legislation are a basic condition for the licence to produce.	Yes, IFS, Skal, CBD
	G4-PR7	Number of incidents relating to voluntary and mandatory disclosure towards buyers	See management review.	Yes, IFS
	G4-PR8	Number of incidents relating to infringement on customer privacy protection	None.	No
	G4-PR9	Financial amount of fines/claims relating to non-compliance with legislation and regulations	See management review.	No
Food Processing	G4-FP5	Percentage of production manufactured on a site certified for a food safety standard	100% GFSI (IFS or BRC).	Yes, IFS/BRC
	G4-FP6	Percentages of sales volume with significantly lower fat content (saturated, trans), sugar, salt etc.	See sales analysis.	No
	G4-FP7	Percentage of sales volume with significantly higher content of fibres, vitamins, minerals etc.	See sales analysis.	No
	G4-FP8	Policy and implementation of information to buyers on ingredients and health claims, above the legal requirements	Information relating to ingredients and health claims etc. is provided in compliance with the applicable EU and local legislation and in close consultation with the relevant buyer.	No

Category	#	Description	Notes	External Assurance
Animal welfare	G4-FP 9	Percentage of animals held/processed in relation to initiatives for improvement in animal welfare	All livestock in the Van Loon Group chain are kept in accordance with the Better Life 1 Star (pigs) and 2 Star (cattle) requirements of Better Life Foundation. The quantity of meat with 1, 2 or 3 stars (organic) increased by 27%. The percentage of 1-star pork for retail organisations rose to 100% during 2015.	Yes, CBD/Verin
	G4-FP 10	Policy and actions relating to interventions on animals	See Code of Practice pigs (compliant with Better Life 1-star and Tomorrow's Pig) and Code of Practice Beef (compliant with Better Life 2-Star).	Yes, CBD/Verin
	G4-FP 11	Percentage of animals kept by farming system	From 1 July 2011, started deliveries of animals certified for Better Life Star Certificate. The number of cattle with Better Life 2-star certificate increased by 228% in 2015. The percentage of 1-star pork for retail organisations was increased up to 100% in the course of 2015.	No
	G4-FP 12	Policy and actions relating to use of antibiotics, hormones, growth promoting substances	See Code of Practice. Also refer to page 27.	No
	G4-FP13	Number of incidents relating to non-compliance with legislation and regulations relating to transport, handling and slaughtering animals	No incidents in this context.	Yes, CBD/Verin

The GRI table provides an explanation on the subjects and/or a reference on the details reported.



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